

soup & salads



GOLDEN BEET GAZPACHO
brown butter yogurt, cucumber, sumac, sesame brittle

CAESAR SALAD I5 little leaf lettuces, caesar dressing, aged parmesan cheese, toasted croutons, crispy diced guanciale

*add chicken +12

MARINATED TOMATO SALAD 17 tomato vinaigrette, nectarine, burrata, sesame, basil

CHEESE BOARD

a selection of 3 cheeses from Wickford Cheese and
Sundry, served with house accompaniments

large plates



MUJADARA

PRESS BACON BURGER 24 smashed 5 oz patty, cheddar, pickles, bib lettuce, special sauce, bacon served with duck fat potatoes

jasmine rice, lentils, carmelized onions, summer squash, farm carrots, basil toum, crispy seeds

PAN SEARED HALIBUT blistered cherry tomato, sweet corn, sunflower ajo blanco, n'duja sausage

OYSTER ROCKEFELLER

21

baked oysters with creamed greens, white wine, parmesan, and brown butter bread crumbs

OYSTERS THREE 9 | SIX I8

fresh local oysters, served with mignonette or cocktail sauce

OYSTERS LOADED 7 EACH

white sturgeon caviar, crème fraiche, champagne, chive

SMOKED PEEL & EAT SHRIMP 15

cajun spice, green tomato remoulade

LAMB KOFTE 19 eggplant mutabal, ryeberry, tabouleh, tomato jam, spicy feta

BLISTERED JIMMY NARDELLO PEPPERS II

alabama white sauce

PIMENTO CHEESE I5 buttermilk biscuits, pickled vegetables

PORCHETTA

32

roasted pork belly, braised collard greens, smoked pecan butter $\,$

FLUKE MEUNIERE

28

rye crusted pan seared fillet, brown butter lemon parsley sauce, local white miso maple glazed garden peas and shallots

SMOKED HALF CHICKEN

42

alabama white sauce, buttermilk biscuits, collard greens $\&\ \mathrm{pickles}$

*limited availability



24

34